

CHABLIS PREMIER CRU BIO "MONTMAINS" 2018



👑 APPELLATION
Chablis Premier Cru

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Kimmeridgian

👑 VINIFICATION
Stainless steel tank, fermentation between
17 and 21°C.

👑 AGEING
12 months on lees

👑 AVERAGE AGE OF THE VINES
35 years

👑 YIELD
40 hl/ha

👑 AGEING
3 to 6 years

👑 SERVING TEMPERATURE
12°C

SITUATION

The vines of Chablis Montmains have a southerly / south-easterly exposure on the left bank of the Serein. Together they form groups of various terrains, on a rather low area which is very sensitive to spring frost.

TASTING AND FOOD PAIRINGS

The particular terroir of Montmains gives this wine remarkable power and aromatic complexity. Fruity, mineral, and chalky notes. There is a nice tension in the mouth and an exceptional length. Eat with fish in sauce or white meats.

Certification in organic wine by Ecocert FR-BIO-01.

Maison Simonnet-Febvre is certified by Ecocert for the production of organic wines.